

# PLANNING COMMISSION REPORT



MEETING DATE: March 9, 2005

ITEM NO. \_\_\_\_\_ GOAL: Coordinate Planning to Balance Infrastructure

SUBJECT **Corporate Gourmet - 1-UP-2005**

REQUEST Request to approve a conditional use permit for food processing and preparation in 18,000 +/- square feet of an existing 60,000 +/- square feet building located at 7621 E Gray Road with Industrial Park (I-1) zoning.

### Key Items for Consideration:

- Food processing areas contain filter and vent system.
- Uses adjacent to the site are industrial with a residential area situated 200 feet south of the site.
- Adequate vehicle loading and stacking areas are provided on the side and rear of the building.

### Related Policies, References:

- Case 19-ZN-1975 zoned the site to I-1 District in 1975.

OWNER Corporate Gourmet  
480-390-6831

APPLICANT CONTACT Paul O Connor  
602-944-0699

LOCATION 7621 E Gray Rd, in the Scottsdale Airpark.

BACKGROUND

### Zoning.

The site is zoned I-1 (C) Industrial Park District. The I-1 zoning districts allow for a variety of office, manufacturing and warehouse uses and lists food processing as a conditional use. The "C" denotes a special condition that was placed on the zoning case for this area, which in this situation relates to the requirement to provide a 60-foot wide landscape buffer along the south boundary of the site, adjacent to the Paradise Valley Ranchos 2 residential area. This currently exists on the lot. A bakery formerly occupied this tenant space.

### General Plan.

The General Plan Land Use Element designates the property as Minor Employment uses. An Employment land use permits a range of employment uses such as light industrial, offices, and other mixed uses. This category is located where impacts on residential neighborhoods are minimized and access



is available to labor pools and transportation facilities.

**Context.**

This property is located in Scottsdale Industrial Airpark Unit 5 subdivision. The surrounding property is zoned I-1 to the north, east and west and R1-35 (Single-Family Residential) District to the south. The industrial area contains a 100-foot building setback line and 60-foot wide landscape buffer along the southern side of the lots. Thunderbird Road is on the south side of the site then the Rancho lots. The distance from the vehicle loading area at the south side of the building to the edge of the residential properties is approximately 200 feet.

APPLICANT'S  
PROPOSAL

**Goal/Purpose of Request.**

The request is to approve a use permit for a food processing facility in an existing multi-tenant warehouse and manufacturing building in the Scottsdale Airpark. The food processing facility will include the southern portion of the building and contains a kitchen, food preparation area, warehouse, cooler, freezer and office with approximately 23 employees. Food delivery trucks will pick up food on a daily basis at the vehicle-loading zone at the south side of the building. Only wholesale food sales are provided with no retail or individual sale of food to the public. An 8-foot tall slatted screen fence screens the vehicle-loading zone and the site also contains a 6-foot tall screen wall at the south side of the parking lot, adjacent to the 60-foot wide landscape buffer along the south side of the property (see Attachment 9 Site Plan). The majority of pick-up trucks will use the site during morning hours.

**Development information.**

- *Existing Use:* Warehouse/manufacturing building
- *Buildings/Description:* Single story, with roll-up doors facing eastward toward common driveway with building to the east
- *Parcel Size:* 60,280 sq. ft.
- *Building Height Allowed:* 36 ft.
- *Existing Building Height:* 22 ft.
- *Floor Area:* 17,533 sq. ft. overall building, food processing portion contains 6,575 sq. ft. with 2,110 sq. ft. kitchen/food preparation, 2,918 sq. ft. warehouse/storage and 1,484 sq. ft. office areas
- *Other:* Pick-up area for food delivery trucks is located along the south side of the building and screened by an 8 ft. tall screen fence.

IMPACT ANALYSIS

**Traffic.**

The building has access at two locations from Gray Road, a local industrial standard street, to the north side of the site. Driveways surround the building and a forty (40) foot wide shared driveway is situated between the building and

the industrial building to the east which contain a variety of workshops, repair and manufacturing bays with roll-up doors oriented toward the central drive aisle. Parking is located toward the west and south sides of the building. This use is anticipated to generate about 180 vehicle trips per day including employee and food delivery trucks. Gray Road and the internal driveways of the site can accommodate this level of traffic including expected truck traffic. The facility also has 3-5 delivery trucks that will deliver food daily with 2 parked inside the building and 3 parked at the site. The screened vehicle-loading zone and vehicle stacking area on the east side of the building has stacking for 5 vehicles with sufficient area to accommodate the approximate 20-25 trucks picking up prepared food on a daily basis. The driveway on the south side of the building is wide enough to accommodate the loading bay and movement of trucks through the site. No direct access is provided to local residential streets.

**Parking.**

- 18 spaces are required and 26 spaces are provided by this use while approximately 47 spaces are required and 54 spaces are provided for the overall site. Sufficient parking is available on site for this use. Parking areas are situated mainly along the west and south sides of the building.

**Water/Sewer.**

Existing site sewer and water service is provided the City of Scottsdale.

**Fire.**

The facility contains a water suppressant sprinkler system suitable for this use. Adequate emergency vehicle circulation and turning radius movements are provided.

**Open space.**

A 60-foot wide landscape buffer is provided along the south side of the site and along all of the lots on the south side of Gray Road in this area. This is a requirement of the original zoning case to buffer the Patterson Ranch residential area toward the south. No public trails are located on this site.

**Policy Implications.**

The food processing facility is located in the industrial park, adjoining other manufacturing, warehouse, and repair uses. Adequate measures for building setback (100 ft.) and landscape buffer (60 ft.) have been addressed in the original zoning and plat cases to buffer the site from residential areas to the south. Adequate provision for traffic and food pick-up by vehicles is provided on the site. The facility is compatible to this area and will not adversely impact adjoining uses.

**Use Permit Criteria.**

Conditional use permits, which may be revocable, conditional, or valid for a specified time period, may be granted only when expressly permitted after the Planning Commission has made a recommendation and the City Council has found as follows:

- A. That the granting of such conditional use permit will not be materially

detrimental to the public health, safety or welfare. In reaching this conclusion, the Planning Commission and the City Council's consideration shall include, but not be limited to, the following factors:

1. Damage or nuisance arising from noise, smoke, odor, dust, vibration or illumination.
  - ***Food preparation will occur completely indoors within the building and will not have an adverse impact as a result from smoke or odor. Food cooking areas will contain commercial standard filter systems. Lighting currently exists on the site and is stipulated to be fully shielded and directed downward conforming to City lighting policy. Dust and vibration are not associated with this use.***
2. Impact on surrounding areas resulting from an unusual volume or character of traffic.
  - ***The level and type of traffic generated by the use can be accommodated by the existing Gray Road access and local street system. Delivery and concession trucks will use the internal site driveways to access the screened loading area at the south side of the building. Traffic and concession vehicle traffic will not adversely impact streets in this area.***
3. There are no other factors associated with this project that will be materially detrimental to the public.
  - ***The impact of the use will not adversely impact adjoining industrial uses and will not affect residential lots located about 200 feet to the south of the building.***
- B. The characteristics of the proposed conditional use are reasonably compatible with the types of uses permitted in the surrounding areas.
  - ***The use is compatible with the adjacent industrial zoned uses and efforts have been made to mitigate impacts on residential uses to the south.***
- C. The additional conditions specified in Section 1.403, as applicable, have been satisfied.
  - ***No other requirements apply to this use in this section.***

#### **Community Involvement.**

The applicant sent a letter of notice to 54 property owners located within 750 feet of the site. A neighborhood meeting was held on February 25, 2005 to discuss this project. No neighbors attended the meeting and no comments have been received on this case.

#### **Community Impact.**

The use is reasonably compatible with adjacent uses and will not create an adverse impact on adjacent uses. The facility provides prepared food to construction sites, office and commercial sites and the catering of special events.

**STAFF  
RECOMMENDATION**

**Recommended Approach:**  
Staff recommends approval, subject to the attached stipulations.


**RESPONSIBLE  
DEPT(S)**

**Planning and Development Services Department**  
Current Planning Services

**STAFF CONTACT(S)**

Al Ward  
Senior Planner  
480-312-7067  
E-mail: award@ScottsdaleAZ.gov

**APPROVED BY**

  
\_\_\_\_\_  
Al Ward  
Report Author

  
\_\_\_\_\_  
Kurt Jones, AICP  
Director, Current Planning

**ATTACHMENTS**

1. Applicant's Narrative
2. Context Aerial
- 2A. Aerial Close-Up
3. Land Use Map
4. Zoning Map
5. Stipulations
6. Additional Information
7. Citizen Involvement
8. City Notification Map
9. Site Plan
10. Floor Plan



# Project Narrative

This document will be uploaded to a Case Fact Sheet on the City's web site.

Date: \_\_\_\_\_

Project No.: \_\_\_\_\_ - PA - \_\_\_\_\_

Coordinator: Al Ward

Case No.: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

Project Name: Corporate Gourmet

**Project Location:** 7621 E Gray Road, #F

## Property Details:

☐ Single-Family Residential    ☐ Multi-Family Residential    ☐ Commercial    ☐ Industrial

Current Zoning: I-1

Proposed Zoning: \_\_\_\_\_

Number of Buildings: 1

Parcel Size: 60,280 square feet

Gross Floor Area/Total Units: 18,000

Floor Area Ratio/Density: \_\_\_\_\_

Parking Required: 46

Parking Provided: 54

Setbacks:    N - \_\_\_\_\_    S - \_\_\_\_\_    E - \_\_\_\_\_    W - \_\_\_\_\_

## Description of Request:

Use Permit is for food processing. Corporate Gourmet is a food preparation business that prepares meals for the construction industry and the government sector. A conditional use permit is required for this zoning district.

**ATTACHMENT #1**

## Planning and Development Services Department

7447 E Indian School Road, Suite 105, Scottsdale, AZ 85251 • Phone: 480-312-7000 • Fax: 480-312-7088





Q.S.  
33-46

G.I.S. ORTHOPHOTO 2003

Corporate Gourmet

1-UP-2005

ATTACHMENT #2





Q.S.  
33-46

G.I.S. ORTHOPHOTO 2003

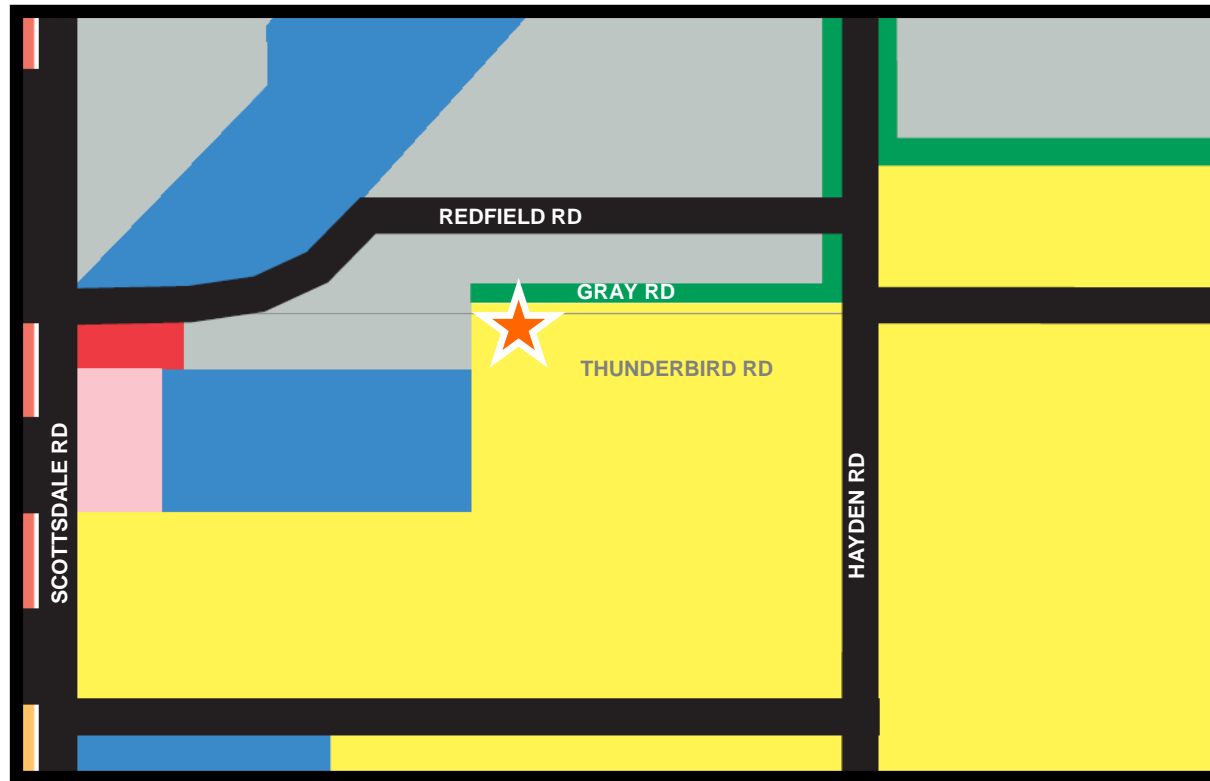
Corporate Gourmet

1-UP-2005

ATTACHMENT #2A



# General Plan (Existing)

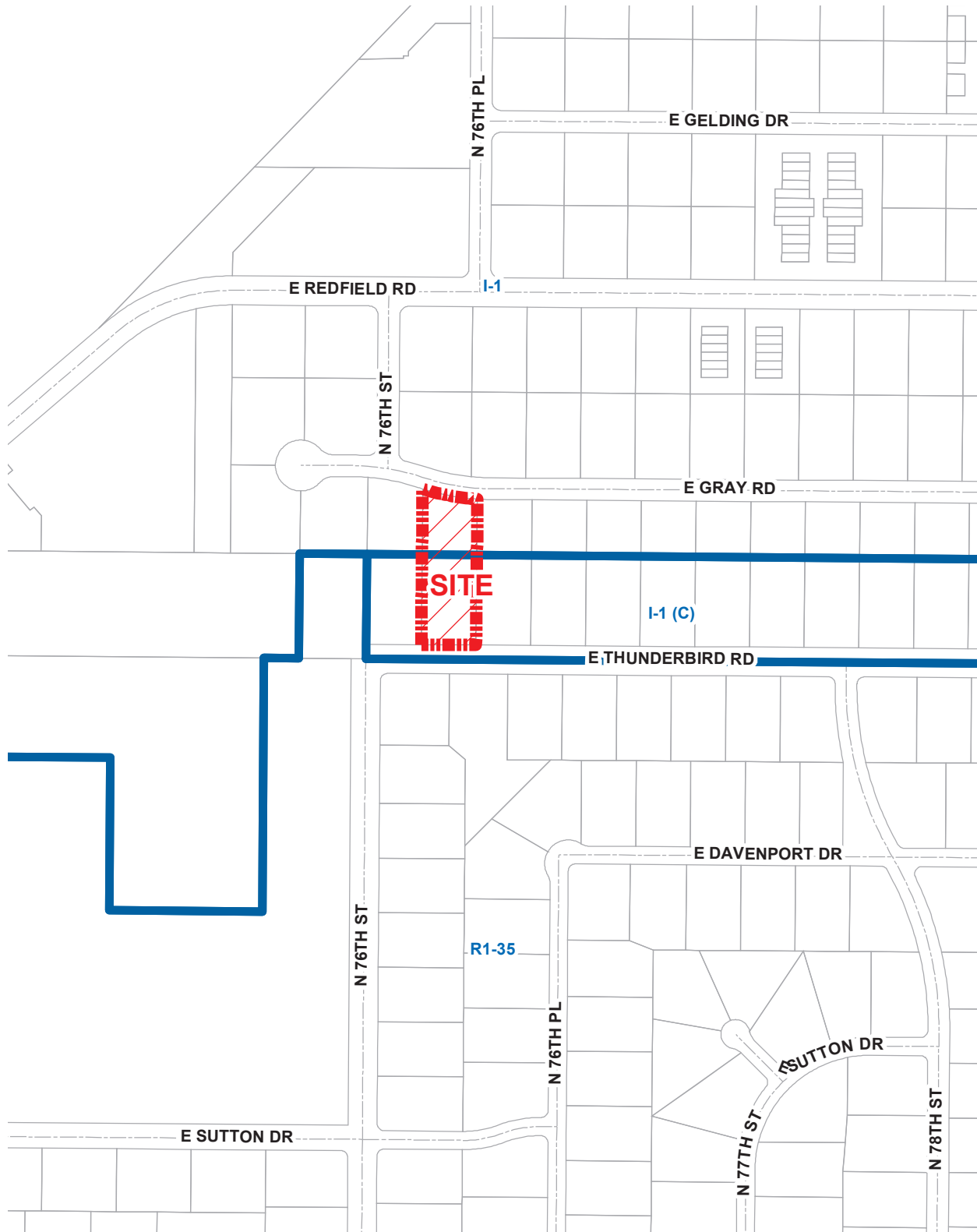


- |   |                                      |
|---|--------------------------------------|
| Rural Neighborhoods   | Commercial                           |
| Suburban Neighborhoods                                      | Office                               |
| Urban Neighborhoods   | Employment                           |
| Mixed-Use Neighborhoods                                     | Natural Open Space                   |
| Resorts/Tourism   | Developed Open Space (Parks)         |
| Shea Corridor   | Developed Open Space (Golf Courses)  |
| Mayo Support District                                       | Cultural/Institutional or Public Use |
| Regional Use District                                       |                                      |
| McDowell Sonoran Preserve (as of 8/2003)                    |                                      |
| Recommended Study Boundary of the McDowell Sonoran Preserve |                                      |
| City Boundary   | Location not yet determined          |



**1-UP-2005**  
**ATTACHMENT #3**

Adopted by City Council October 30, 2001  
Ratified by Scottsdale voters March 12, 2002  
revised to show McDowell Sonoran Preserve as of May 2004  
revised to reflect General Plan amendments through June 2004



# 1-UP-2005

ATTACHMENT #4

## **STIPULATIONS FOR CASE 1-UP-2005**

### **PLANNING/ DEVELOPMENT**

1. **CONFORMANCE TO SUBMITTAL.** Improvements shall conform to the Tenant Improvement site plan submitted by Paul O'Connor & Associates with a seal date of 07/23/04. These stipulations take precedence over the above-referenced site plan. Any proposed significant change, as determined by the Zoning Administrator, shall be subject to subsequent public hearings before the Planning Commission and City Council.
2. **Refuse Enclosure-** Before issuance of an occupancy permit, the developer shall provide one refuse enclosure for the sole use of Corporate Gourmet, not to be shared with any other businesses in the site. The refuse enclosure must meet the City of Scottsdale's standard requirements for refuse enclosures, Std. Detail 2146#2.
3. **Wholesale Food Sales-** Only wholesale sales of food shall be permitted from the site with no retail or direct individual food sales to the public to occur from the site.
4. **Mitigation of Odors-** With the submittal of tenant improvement plans for the site, the developer shall demonstrate efforts to mitigate odors what would cause nuisance on surrounding businesses and properties relating to the handling and preparation of food and the operation and maintenance of the grease interceptor.
5. **Provision of Commercial Range Hood(s)-** With the submittal of tenant improvement plans for the site, the developer shall provide details verifying provision of a commercial range hood(s) over cooking areas, and that the installation, operation and maintenance of the meat and food smoker will create minimal smoke and odor emissions that will not create an adverse impact on adjacent businesses and properties, to the satisfaction of Final Plans staff.
6. **Vehicle Loading and Stacking-** With the submittal of tenant improvement plans, the developer shall provide a vehicle loading and stacking plan to verify that a minimal of 5 vehicles can be stacked adjacent to the Corporate Gourmet facility without disrupting or blocking adjacent businesses and drive aisles, to the satisfaction of Final Plans staff.
7. **Screening of Loading Zone-** Before issuance of an occupancy permit, the developer shall verify that a minimum 8 foot tall loading zone screening fence/wall is provided to screen the view of the vehicle loading area at the south side of the building, to the satisfaction of Final Plans staff.
8. **Site Lighting-** All site lighting associated with the use shall be fully shielded and directed downward with the light source not visible from adjacent properties, to the satisfaction of Final Plans staff.
9. **Landscape Buffer-** Before issuance of an occupancy permit, the developer shall improve and upgrade the existing landscape buffer adjacent to the south side of the subject site, infilling and replacing any missing landscape vegetation, to the satisfaction of Final Plans staff.

## **ADDITIONAL INFORMATION FOR CASE 1-UP-05**

### **PLANNING/DEVELOPMENT**

1. DEVELOPMENT REVIEW BOARD. The City Council directs the Development Review Board's attention to:
  - a. Screening for any proposed mechanical equipment
  - b. Refuse containers

### **ENGINEERING**

1. RESPONSIBILITY FOR CONSTRUCTION OF INFRASTRUCTURE. The developer shall be responsible for all improvements associated with the development required for access or service to the development. Improvements shall include, but not be limited to water systems and sanitary sewer systems. The granting of zoning/use permit does not and shall not commit the city to provide any of these improvements.
2. FEES. The construction of water and sewer facilities necessary to serve the site shall not be in-lieu of those fees that are applicable at the time building permits are granted. Fees shall include, but not be limited to the water development fee, water resources development fee, water recharge fee, sewer development fee or development tax, water replenishment district charge, pump tax, or any other water, sewer, or effluent fee.

### **WATER**

1. BASIS OF DESIGN REPORT (WATER). Before the improvement plan submittal to the Development Quality/Compliance Division, the developer shall submit a basis of design report and plan to the One Stop Shop in Development Services. The report must be approved by the Water Resources Department before the developer submits the improvement plans to the One Stop Shop. The basis of design report shall conform to the Design Standards and Policies Manual. In addition, the basis of design report and plan shall:
  - a. Identify the location, size, condition and availability of existing water lines and water related facilities such as water valves, water services, fire hydrants, back-flow prevention structures, etc.
  - b. Identify the timing of and parties responsible for construction of all water facilities.
  - c. Include a complete description of requirements relating to project phasing.
2. APPROVED BASIS OF DESIGN REPORT. Before the improvement plan submittal to the Project Quality/Compliance Division, the developer shall have obtained approval of the Basis of Design Report.
3. NEW WATER FACILITIES. Before the issuance of Letters of Acceptance by the Inspection Services Division, the developer shall provide all water lines and water related facilities necessary to serve the site. Water line and water related facilities shall conform to the city Water System Master Plan.
4. WATERLINE EASEMENTS. Before the issuance of any building permit for the site, the developer shall dedicate to the city, in conformance with the Scottsdale Revised Code the Design Standards and Policies Manual, all water easements necessary to serve the site.



## WASTEWATER

1. **BASIS OF DESIGN REPORT (SANITARY SEWER).** ). Before the improvement plan submittal to the Development Quality/Compliance Division, the developer shall submit a basis of design report and plan to the One Stop Shop in Development Services. The report must be approved by the Water Resources Department before the developer submits the improvement plans to the One Stop Shop. The basis of design report shall conform to the Design Standards and Policies Manual. In addition, the basis of design report and plan shall:
  - a. Identify the location of, the size, condition and availability of existing sanitary sewer lines and wastewater related facilities.
  - b. Identify the timing of and parties responsible for construction of all sanitary sewer facilities.
  - c. Include a complete description of requirements relating to project phasing.
2. **APPROVED BASIS OF DESIGN REPORT.** Before the improvement plan submittal to the Project Quality/Compliance Division, the developer shall have obtained approval of the Basis of Design Report.
3. **NEW WASTEWATER FACILITIES.** Before the issuance of Letters of Acceptance by the Inspection Services Division, the developer shall provide all sanitary sewer lines and wastewater related facilities necessary to serve the site. Sanitary sewer lines and wastewater related facilities shall conform to the city Wastewater System Master Plan.
4. **SANITARY SEWER EASEMENTS.** Before the issuance of any building permit for the site, the developer shall dedicate to the city, in conformance with the Scottsdale Revised Code and the Design Standards and Policies Manual, all sewer easements necessary to serve the site.
5. **GREASE INTERCEPTOR.** With the submittal of a tenant improvement plans for the facility, the developer shall provide a grease interceptor at the site and provide a plan for the regular maintenance and cleaning of the interceptor, being acceptable to Final Plans staff.

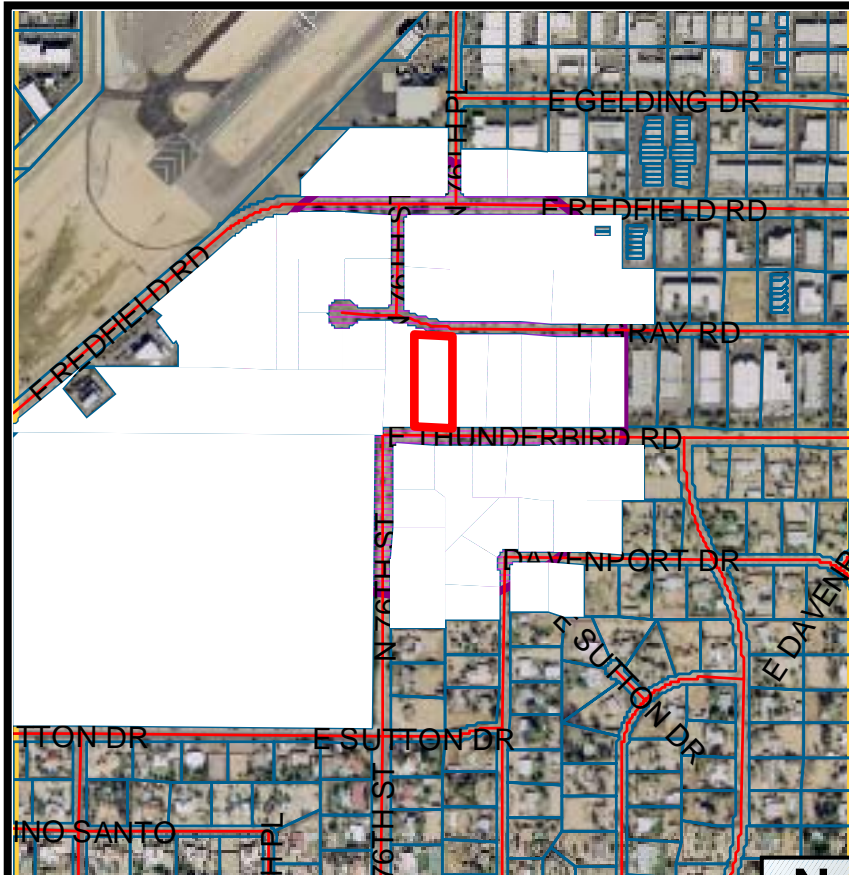
# **Corporate Gourmet**

## **1-UP-2005**

### **Attachment #7. Citizen Involvement**

The above attachment is on file at the City of  
Scottsdale Current Planning office,  
7447 E Indian School Road, Suite 105.

# City Notifications – Mailing List Selection Map



## Map Legend:



Site Boundary



Properties within 750-feet

## Additional Notifications:

- Interested Parties

Q.S.  
33-46

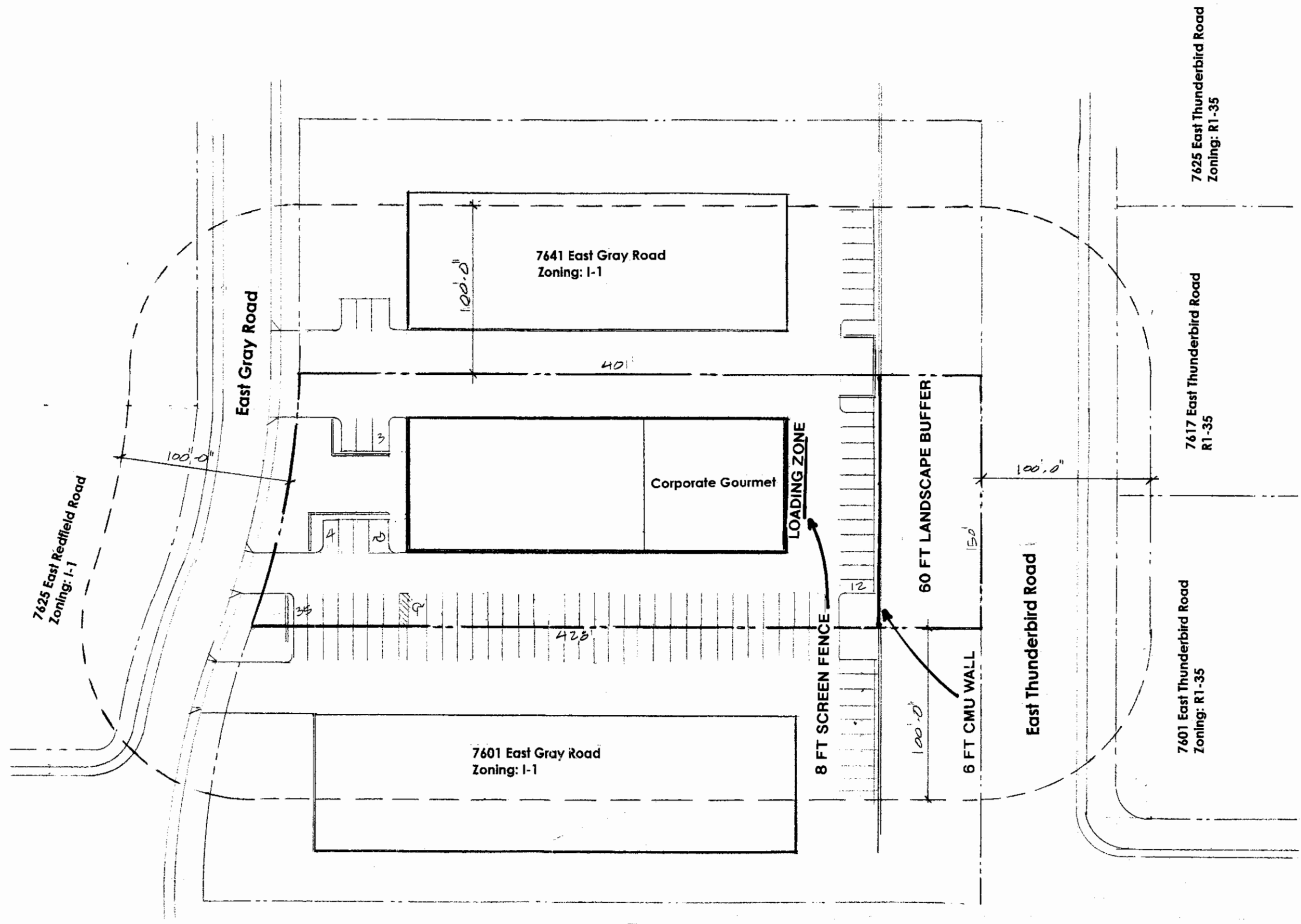
Labels pulled 1/25/05



**Corporate Gourmet**

**1-UP-2005**

ATTACHMENT #8



Site Plan

1" = 40'-0"

North



Corporate Gourmet at  
7621 East Gray Road  
Scottsdale, Arizona

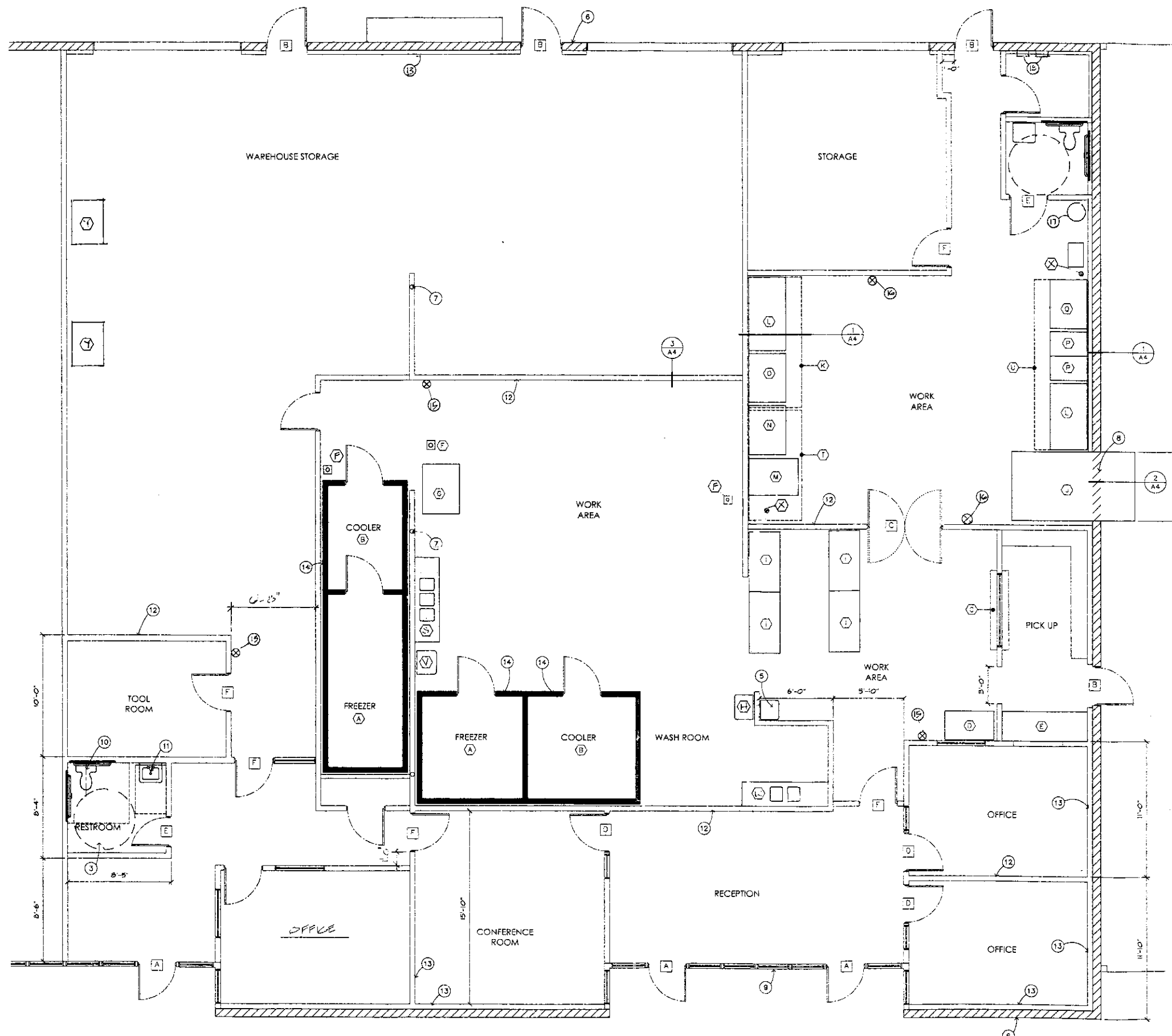
Paul O'Connor-Architect  
Architecture & Planning

8036 North 10th Avenue, Phoenix, Arizona 85021, Phone: (602) 944-0689

ATTACHMENT #9

1-UP-2005  
1.24.05





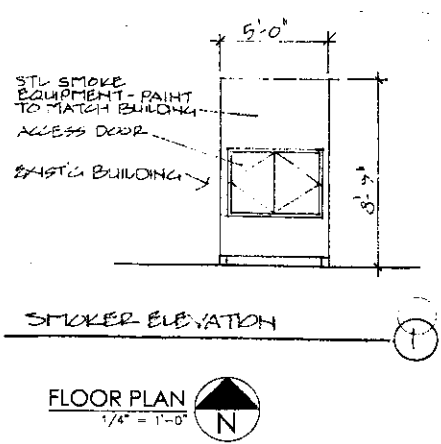
- ### Fixture Notes
- A. Walk in freezer.
  - B. Walk in cooler.
  - C. Wall mounted heating shelf - Elec.: 120v, 20 amps.
  - D. Dip cabinet freezer - Elec.: 120v, 20 amp.
  - E. Soda refrigerator - Elec.: 120v, 20 amp.
  - F. Floor sink.
  - G. Ice machine - Elec. 208v, 1 phase, 15 amp.
  - H. Hand sink.
  - I. 10'-0" refrigerated sandwich table - Elec.: 1/3 hp, 120v, (equipment to be installed under separate application)
  - J. Meat smoker - Southern Pride XLR-1400-SLES, Elec.: 120 v, 1 phase, 15 amps. Gas: 125,000 btu. (equipment to be installed under separate application)
  - K. 10'-0" long type I hood.
  - L. 6'-0" long oven / range. (equipment to be installed under separate application)
  - M. Double oven. (equipment to be installed under separate application)
  - N. Kettle (equipment to be installed under separate application)
  - O. Brazer skillet (equipment to be installed under separate application)
  - P. Fryer - Gas: 100,000btu. Elec.: 120v, 15 amps (equipment to be installed under separate application)
  - Q. Char broiler - Gas: 42,000 btu (equipment to be installed under separate application)
  - R. Water heater
  - S. Three compartment sink
  - T. 9'-0" type I hood.
  - U. 14'-0" type I hood.
  - V. Junkie sink.
  - W. Two compartment sink.
  - X. Floor drain.
  - Y. Hot wrapping machine.
- ### Plan Notes
1. Accessible wall mounted sink.
  2. Accessible handicap toilet.
  3. Ceramic tile flooring with 5" high ceramic tile base with full height ceramic tile on walls behind and adjacent to toilet, urinal and sink. Ceramic tile to be mounted on 5/8" moisture resistant gypsum board.
  4. Grab bars.
  5. Wall mounted hand sink.
  6. Existing concrete masonry unit exterior wall.
  7. Existing steel column.
  8. Remove existing masonry for equipment installation. Opening to be 8'-4" high. Verify with equipment manufacturer.
  9. Existing aluminum window wall system.
  10. Relocate accessible toilet as indicated.
  11. Relocate accessible sink as indicated.
  12. Partition to be 2 x 4 wood studs at 2'-0" o/c with 5/8" gypsum board both sides to underside of structure above.
  13. Wall furring to be 2 x 4 wood studs at 2'-0" o/c with 5/8" gypsum board.
  14. Prefabricated cooler partition.
  15. 2A/108C fire extinguisher mounted to wall at +5'-0" above finish floor.
  16. Type K fire extinguisher.
  17. Water heater.
  18. Electrical panels.

### Project Data

Project Owner: Corporate Gourmet, LLC.  
 Tenant: Corporate Gourmet  
 Tenant Use: Commercial Catering Service  
 Project Address: 7621 East Gray Road, Suite F, G & H.  
 Tenant Square Footage: 6,575 s.f.  
 Total Building Area: 17,533 s.f.  
 Building Height: one story, 20'-3"  
 Building Code: 2003 International Building Code (Ordinance #3305)  
 Building Code: 2003 International Mechanical Code (Ordinance #3306)  
 Building Code: 2003 International Fire Code (Ordinance #3307)  
 Building Code: 1999 National Electrical Code (Ordinance #3413)  
 Building Code: 1994 Uniform Plumbing Code (Ordinance #2785)

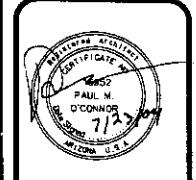
Occupancy: 8  
 Use: Food catering kitchen.  
 Construction Type: V A with A.F.E.S.  
 Tenant Occupancy Load: Office: 1,484 s.f./100 = 14.8  
 Kitchen: 2,110 s.f./100 = 21.1  
 Warehouse: 2,210 s.f./100 = 22.1  
 Total: 5,804 s.f./100 = 58.0

Exiting Required: 2  
 Exits Provided: 7  
 Fire Sprinklers: yes  
 Parking Required: Warehouse: 11,800 s.f./500 = 24  
 Office: 5,733 s.f./250 = 23  
 Total: 47  
 Parking Provided: 54



FLOOR PLAN  
 1/4" = 1'-0"

REVISIONS	BY
1/23/04	
7/26/04	



**Paul O'Connor & Associates**  
 Architecture and Planning  
 8036 North 10th Avenue  
 Phoenix, Arizona 85021  
 Phone: (602) 944-0699 Fax: (602) 870-0655

a tenant improvement for:  
**CORPORATE GOURMET**  
 7621 EAST GRAY ROAD, STE. F, G, H  
 SCOTTSDALE, ARIZONA 85260

DRAWN	MCS
CHECKED	PG
DATE	15 JAN 2004
SCALE	AS NOTED
DATE	04 DEC 04
SHEET NO	A2
OF	2 SHEETS